

# SVENSK STANDARD

## SS-EN 16754:2016



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### **Artisan Gelato och glassmaskiner – Prestandakrav och energiförbrukning**

### **Artisan Gelato and ice cream machinery – Performance characteristics and energy consumption**



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EUROPEAN STANDARD

**EN 16754**

NORME EUROPÉENNE

EUROPÄISCHE NORM

January 2016

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ICS 27.010; 67.260

English Version

## Artisan Gelato and ice cream machinery - Performance characteristics and energy consumption

Machines à glace artisanale et crème glacée -  
Caractéristiques de performance et consommation  
d'énergie

Maschinen für handwerklich hergestelltes Eis und  
Speiseeis - Bestimmung von Leistungsmerkmalen und  
Energieaufnahme

This European Standard was approved by CEN on 21 November 2015.

CEN members are bound to comply with the CEN/CENELEC Internal Regulations which stipulate the conditions for giving this European Standard the status of a national standard without any alteration. Up-to-date lists and bibliographical references concerning such national standards may be obtained on application to the CEN-CENELEC Management Centre or to any CEN member.

This European Standard exists in three official versions (English, French, German). A version in any other language made by translation under the responsibility of a CEN member into its own language and notified to the CEN-CENELEC Management Centre has the same status as the official versions.

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EUROPEAN COMMITTEE FOR STANDARDIZATION  
COMITÉ EUROPÉEN DE NORMALISATION  
EUROPÄISCHES KOMITEE FÜR NORMUNG

**CEN-CENELEC Management Centre: Avenue Marnix 17, B-1000 Brussels**

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## European foreword

This document (EN 16754:2016) has been prepared by Technical Committee CEN/TC 44 “Commercial refrigerated cabinets, Commercial and Professional Refrigerating Appliances and Systems, Performance and Energy Consumption”, the secretariat of which is held by UNI.

This European Standard shall be given the status of a national standard, either by publication of an identical text or by endorsement, at the latest by July 2016, and conflicting national standards shall be withdrawn at the latest by July 2016.

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## 1 Scope

This European Standard specifies requirements and test conditions of machines for processing Artisan Gelato, ice cream and similar frozen desserts.

It defines machines performance characteristics and energy consumption, measured under specified conditions and test methods, using a reference test mix.

This European Standard applies to professional machines having a maximum capacity of 400 l, for thermal-treatment of Artisan Gelato, ice cream and similar frozen desserts listed as follows:

- pasteurizers;
- ageing vats;
- cream cookers;
- batch freezers;
- combined machines.

The machine can be factory assembled or field connected to a remote condensing unit.

The machine can include separate remote refrigeration systems for the frozen product and fresh mix and can be either air-cooled or water-cooled.

## 2 Normative references

Not applicable.

## 3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

### 3.1

#### **compression type machines**

machines where the cooling is performed by means of a refrigerant liquid at low pressure in a heat exchanger (evaporator), the steam thus formed becomes a liquid by a mechanical compression higher pressure and cooling in another heat exchanger (condenser)

### 3.2

#### **condenser**

heat exchanger in which after compression, the vaporized refrigerant is liquefied, giving off heat to external cooling system

### 3.3

#### **evaporator**

heat exchanger in which, after the reduction of pressure, the refrigerant is vaporized by absorbing heat from the medium which is cooled